Nutrients per serving

2Salisbury SteakwithBrGravy10

Number of Servings: 10 (111.95 g per serving)

Amount	Measure	Ingredient
2.00	lb	Beef, ground, hamburger, raw, 10% fat
3/4	cup	Bread Crumbs, plain
2.00	ea	Eggs, whole, raw, Irg
8 1/2	tsp	Onion, white, fresh, chpd

Nutritior	1 га	CtS
Serving Size (112g)		
Servings Per Contair	ner	
Amount Per Serving		
Calories 210 Ca	lories fror	n Fat 90
	% Da	illy Value*
Total Fat 11g	17%	
Saturated Fat 4g		20%
Trans Fat 0.5g		
Cholesterol 100mg		33%
Sodium 135mg		6%
Total Carbohydrate	6g	2%
Dietary Fiber 0g		0%
Sugars 0g		
Protein 21g		
Vitamin A 0% •	Vitamin (2.00/
***************************************	***************************************	
Calcium 2% +	Iron 15%	
"Percent Daily Values are bi diet. Your daily values may l		
depending on your calorie n		Owe
Calories	2,000	2,500
Total Fat Less Than	n 65g	80g
Saturated Fat Less Than		25g
Cholesterol Less Than		300 mg
	1 2,400mg	
Total Carbohydrate	300g 25g	375g 30g
Dietary Fiber		

Instructions

Potentially Hazardous Food. Food Safety Standards: Hold food for service at an internal temperature above 140 degrees F

Notes

- * Bread crumbs, dry ground (above measurement) = 1# 8 oz bread, dried and ground
- * Each 4 eggs = ~1 cup

Combine RAW ground beef, bread crumbs, eggs, & onions and mix on low speed until blended. Do not overmix. (Pan browned ground beef put in computer to give correct analysis)

To make Salisbury Steak use #12 scoop to portion amount to be made into "steak" patty. Place on single layer on baking pans and brown in hot oven at 400 degrees F for 15-20 minutes. Transfer to counter pans, 25 serv/pan.

Prepare Grayy from Grayy recipe using Low Sodium Beef Broth, Pour over Salisbury Steaks. But back in 400 degrees.

Prepare Gravy from Gravy recipe using Low Sodium Beef Broth. Pour over Salisbury Steaks. Put back in 400 degree oven and TURN OVEN DOWN to 350 degrees F. Bake for 1 hour or until internal temperature is 180 degrees F.

Serve 1 Salisbury Steak per serving with 3 oz gravy/serving = 2oz meat + 1/2 grain

1 serving = steak (6 g carbohydrate) & gravy (6 grams carbohydrate) 12 grams carbohydrate = 1 Carb Serv

1/18/2007 12:25:31PM Page 1 of 1